

GRAZING TABLE MENUS

CHEESE & CRACKERS - \$35

Protein: Sliced prosciutto, salami, pepperoni, mortodella.

Cheese: Cheddar, brie, goat cheese, and manchego cheese.

Graze: Crackers, grapes, berries, cucumbers, carrots, tomatoes, radishes, fig jam, hummus, pesto, tzatziki, olives, macaroons, chocolate almonds, nuts.

ITALIAN FEAST - \$45

Protein: Whole Prosciutto leg carving station, mortadella, pepperoni.

Cheese: Deconstructed three-year parmesan wheel, fresh mozzarella, ricotta.

Graze: Filone, olive sourdough, olive oil crackers, pesto, olive tapenade, white bean salad, olive oil, endive, tomatoes, basil, roasted artichokes, Green and yellow grapes, figs, sliced melons, biscotti, Tirimesu.

BRUNCH GRAZE - \$45

Protein: Ham and cheese quiche, smoked salmon.

Sous vide chicken breast caprese tower, devilled eggs.

Cheese: Brie cheese with honeycomb, local aged white cheddar.

Graze: Mini muffins, croissants, mini bagels, doughnuts, sourdough bread, crackers. Greek yogurt, granola, blackberries, raspberries, grapes, rainbow carrots, easter egg radishes, hummus, pesto.

THE FOODIE - \$50

Protein: Pepperoni, French meat terrine, teriyaki salmon, smoked duck.

Cheese: Pecorino romano, brie tower with raspberry puree and pistachio.

Graze: Tzatziki, hummus, babaganoush, chili oil, pesto, bibb lettuce, seaweed salad, dragon fruit, mango, green grapes, berries, rainbow tomatoes and carrots, watermelon radish, macaroons, chocolate truffles, chocolate brownie tower.

CONTINUE FOR MORE...

GRAZING TABLES CONTINUED...

SOUTH AMERICA - \$55

Protein: Chori Pan sandwiches, ceviche, crab, shrimp.

Cheese: Cojita with sweet corn, hand-pulled queso de Oaxaca tower.

Graze: Fresh guacamole station, hot sauces, Cuban pastries and breads, alfajores, coconut cake, salsa, chips, mangos, pineapple, dragon fruit, grapes, coconut, sandwiches de miga, tortilla de patates, spinach potato pie, coconut cake.

THE GREEK - \$55

Protein: Whole roasted salmon, sous vide rack of lamb, chicken kebabs.

Cheese: Feta block tower with honeycomb, labneh with herbs and pink pepper.

Graze: Greek salad, Hummus, olives, stuffed grape leaves, grapes, spinach pies, tzatziki, seasonal vegetables, pita bread, rusk crackers, gigante bean salad, baklava, watermelon, candied lemon, olive oil, nuts.

THE TRIBECA - \$60

Protein: Prosciutto, roast beef with balsamic and onions, smoked duck.

Cheese: Brie with honeycomb and flowers, truffle tremor with shaved truffles.

Graze: Sourdough breads, crackers, grain mustard, tzatziki, hummus, pesto, butter sculptures, spinach pies, salmon ceviche, melon balls, heirloom tomatoes, carrots, radish, mixed olives, purple grapes, blackberries, petit fours, macaroons, truffles.

THE REGAL FEAST - \$70

Protein: Spanish ham leg, slow-cooked prime rib roast, fois gras terrine.

Cheese: Herb and wine cheese tower, floral goat cheese roll, parmesan.

Graze: Cotten candy and finger grapes, dragon fruit, tomatoes, endive, white asparagus, roasted pepper hummus, pesto, olive tapenade, fig jam, compound butter, blinis, caviar, smoked salmon, lobster salad, shrimp cocktail, sourdough breads, fig crackers, hazelnuts, apricots, macaroons, petit fours, chocolate truffles.

Want something else? We would love to hear about your vision and favorite foods and make something unique to help celebrate your event!

MAIN COURSE BUFFET MENUS

BRUNCH FEAST - \$35

Mains: Freshly scrambled eggs, sausage, bacon, quiches.

Sides: Smashed yellow potatoes with sage and butter, lox.

Extras: Bagels, sourdough bread, whipped cream cheese, sliced tomatoes and onions, ketchup, hot sauce, butter, sharp yellow cheddar.

SIMPLE GRILL - \$40

Mains: Double smash burgers, local hot dogs, BBQ chicken.

Sides: Grilled seasonal vegetables, green salad, watermelon.

Extras: Hamburger buns, hot dog buns, ketchup, mustard, mayo, hot sauce, onions, lettuce, pickles, american, cheddar.

TACO PARTY - \$40

Mains: (Pick three) Beef, fish, shrimp, mushroom, chicken, pork, lamb.

Sides: Guacamole station, Queso de Oaxaca, Cojita cheese, chips, salsa.

Extras: Radishes, limes, hot sauce, sour cream, hard corn and soft flour tortillas.

SIMPLE BBQ - \$40

Mains: Pork ribs, BBQ brisket (24 hours sous vide).

Sides: Rainbow vinager based or creamy coleslaw, green salad.

Extras: Pickles, brioche bread, potato chips, hot sauce, BBQ sauce.

SANDWICH TABLE - \$MP. *Made freshly on site.*

Some of our favorites include but are not limited to: Filet mignon steak sandwich, tuna salad, egg salad, Italian grinder, lobster roll, turkey, vegonator, avocado toast, chopped cheese, philly cheese, BLT, BEC, PB & J. Artisinal chips and salad.

CONTINUE FOR MORE...

BUFFETS CONTINUED...

ITALIAN DINNER - \$45

Mains: (Pick 2) Lasagnas, pastas, raviolis. All styles, sauces, seasonal flavors.

Sides: Ceasar salad, Caprese salad, Giardiniera, extra sauce.

Extras: Crusty Italian breads, cheeses, fixings.

Cooked freshly on site.

GREEK DINNER - \$50

Mains: Baked fish with lemon and herbs, rack of lamb, chicken kebabs.

Sides: Greek salad, Greek lemon potatoes with sage, spinach pies.

Extras: Feta cheese, olives, olive oil, grape leaves, sourdough bread.

LUXURY BBQ - \$55

Mains: Prime rib roast, pulled pork (24 hours sous vide).

Sides: Rainbow vinager based or creamy coleslaw, cobb salad.

Extras: Best ever mac n' cheese, pickles, hot sauce, BBQ sauce.

LUXURY GRILL - \$55

Mains: Bone in prime rib steaks, steakhouse burger, cedar plank salmon.

Sides: Grilled seasonal vegetables, green salad, watermelon.

Extras: Brioche hamburger and hot dog buns, black garlic truffle aioli, aged white cheddar, gorgonzola, BBQ sauce, grain mustard.

FARM TO TABLE - \$65. *All local ingredients.*

Mains: (Pick 2) Fish, chicken, beef, lamb, pork, lobster.

Sides: Seasonal grilled or roasted vegetables, green salad.

Extras: Sauces, jams, breads, butter, dressings, and all fixings.

We offer vegetarain dishes as well as desserts upon request. If there is something you want that you don't see, please reach out and let us know!